



DISHWASHER

TERMS: Part-time from April to December

DEPARTMENT: Kitchen

REPORTING TO: Sous Chef

SHIFT: All shifts- Must be flexible to work weekdays, weekends and holidays

Duties and Responsibilities

- Assists in production under supervision
- Clean, organize and maintain work area
- Ensures all boxes and food scraps are properly recycled.
- Cleans dock area thoroughly.
- Breaks down dish machine; cleans inside and outside on a consistent basis.
- Adheres to all health and safety standards, guidelines and policies
- Report any and all deficiencies in kitchen equipment to Chef de Partie, Sous Chef, Executive chef in timely fashion
- Breaks down trays, set up dish machine, wash dish ware, and sort and store all clean china, glass and silver into proper storage units.
- Fills pot sinks according to SGS.
- Understands Safety Data Sheets and is trained in the handling of all chemicals.
- Power wash machine at the end of the day. Rinse all pot sinks and the end of the day. Ensure all dishes etc. are put away at the end of shift.
- Perform other duties as required

Qualifications

- Maintaining standards and productivity set out in cleaning guide line.
- Educating and reviewing cleaning performance regularly to meet cleaning guide line.
- Taking initiative to increase productivity in a safe manner
- Understanding of facilities operations & practices of sanitation
- Able to lift up to 50 pounds and stand for 8 hours a day and perform physical work
- Able to work independently, flexible and efficiently without compromising quality and safety
- Ability to communicate in English and follow directions

If interested in this position, please send resume to Sal Scala at
sscala@angusglen.com

We are an equal opportunity employer and committed to inclusiveness. If you require accommodation, we will work with you to meet your needs.